INSTALLATION MANUAL

HR8+HR8 P Solid Back

MODELS
Programmable controls HR8P

Model HR8+HR8 P

- NOTICE -

This manual is prepared for the use of trained Service Technicians and should not be used by those not properly qualified. If you have attended a trianing for this product, you may be qualified to perform all the procedures in this manual.

This manual is not intended to be all encompassing. If you have not attended a training for this product, you should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.

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GENERAL TECHNICAL DATA

This manual covers the HR8 P series rotisserie ovens. Ovens will also be delivered in stacked versions.

- HR8 P – Oven with eight spits (32 to 40 chickens)

All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

TECHNICAL DATA

Type	**HR8 P**	
Power	10500W	
Fuses needed with power connection 208 V, 3 ~ 60 Hz (3 phases without zero)	3x 35 A	
Fuses needed with power connection 208 V, 1N ~ 60 Hz (1 phase with zero)	–	
Recommended plug	NEMA 15-50P	
Stacked HR8 P cabinets: each cabinet comes with separate power cord!!		
Net weight	399 lbs.	181 kg
Gross weight	478 lbs.	217 kg
Height	40″	1015 mm
Width	38 13/16″	985 mm
Depth	33 1/2″	850 mm

Tools

- Standard set of tools.
- Metric wrenches, sockets and hex socket key wrenches.
- VOM with AC current tester (any VOM with a sensitivity of at least 20,000 ohms per volt can be used).
- Insulation value tester (Megger).
- Temperature tester.
- TL 84919 Field Service Grounding Kit.

INSTALLATION PROCEDURES

- Unpacking of the unit.
- Remove the pallet under the unit with the help of a fork lift.
- Put the unit on his location.
- Check if there is enough free space around the unit (see installation drawing).
- Check the electrical supply.
- Tethering of the unit.
- Load a program in the memory and make a test run on 250°C (482°F).
- Give instructions to the operator.

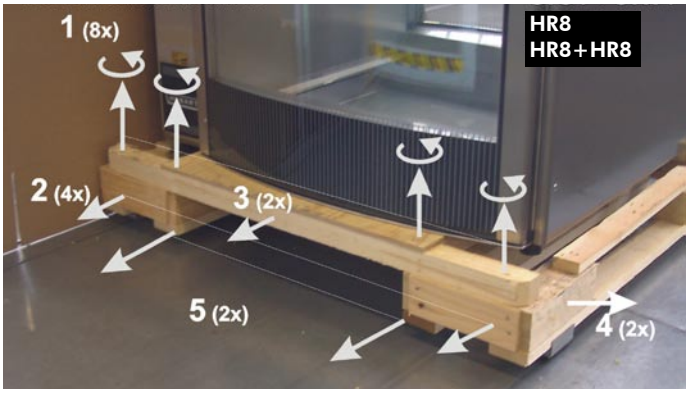
UNPACKING THE UNIT

Immediately after unpacking the oven, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

REMOVAL OF PALLET

The standard way to remove the rotisserie from a pallet is with a fork lift. See pictures. Open door and remove the drawer. Lift the unit from pallet and put the unit in its place.
Note: *when lifting a stacked unit, always use the drawer of the bottom unit.*

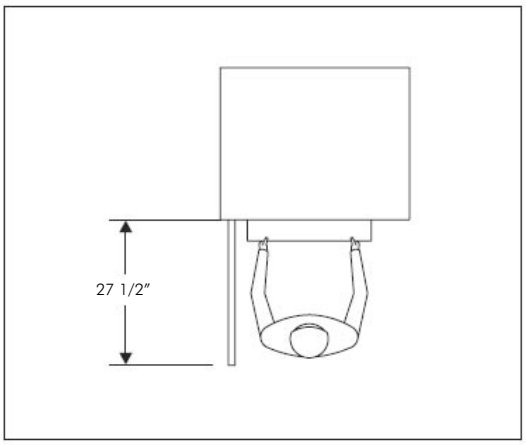
Another possibility is to disassemble the pallet. For the pallet of the HR8 follow the procedure on the photo.



LOCATION

The oven must be installed on a level surface. The installation location must allow adequate clearances for servicing and proper operation.

IMPORTANT: Make sure you leave sufficient space around the rotisserie or warmer to easily remove or insert the rotor. If the base has (rotating) wheels, the floor on which it rests must be level.

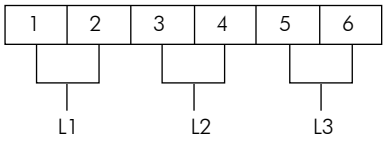


ELECTRICAL SUPPLY

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located on the right side panel near the controls. The connecting cable for the unit must be equipped with an approved plug connection. If use is to be made of a permanent connection, the connecting cable must be connected to a manual on/off switch that is installed near the unit in a clear visible manner.

For a 3-phase 208 V ~ circuit without neutral, the unit must be connected according to the figure below.

208 V, 3 ~ 60 Hz



LEGS / CASTORS

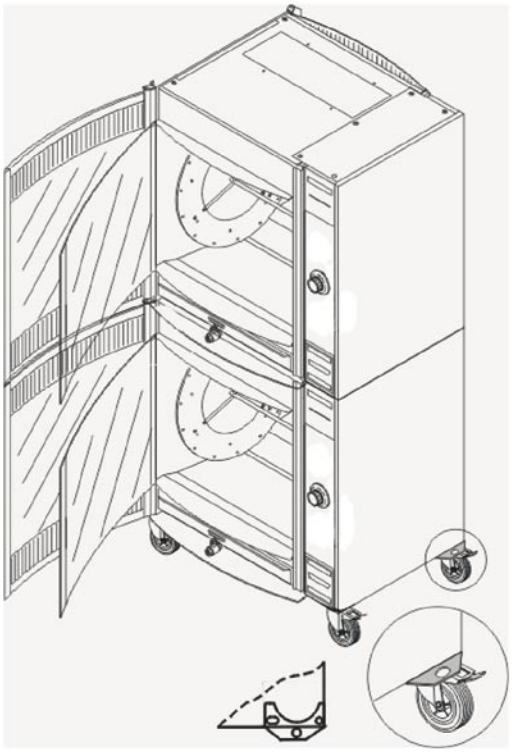
Each oven is furnished on 40 mm (1 1/2" legs). Stacked models are furnished with 2 swivel and 2 locking swivel castors. A castor-equipped stand with convenient storage drawer is available; the oven is mounted on top of the stand.

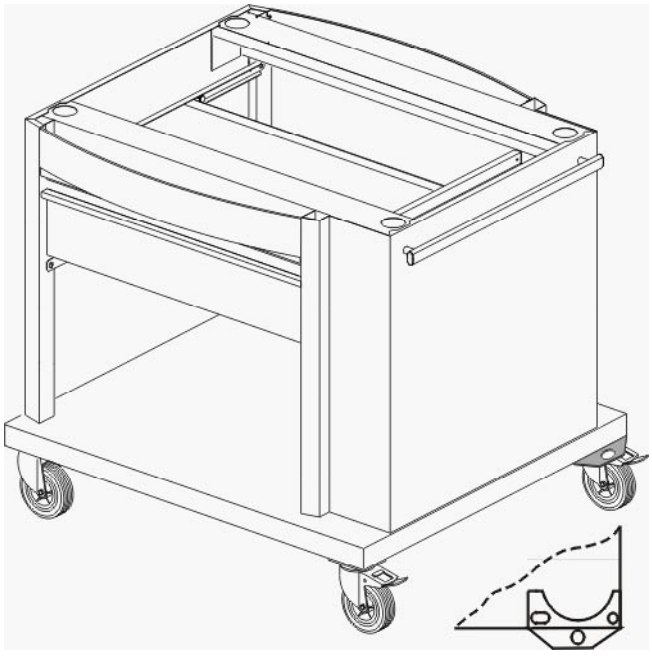
TETHERING OF THE UNIT

(For model HR 8 P units for fixed wiring and stacked or placed on bases with casters)

Warning: Safety standards require that, when this appliance is properly connected to the electrical power supply using flexible conduit, adequate means be provided to limit movement of the appliance without depending on or transmitting stress to the electrical conduit. **This means that, as part of the installation, the base or bottom unit of stacked models must be secured to the building structure (typically either wall or floor) to limit the movement of the appliance and, thus, helping to prevent damage to the conduit during cleaning, maintenance and service operations.**

A tether bracket, as shown on the drawing below, is provided with the base or stacking kit. Based on the routing of the flexible conduit, the bracket must be installed along with the caster to one corner of the base using the hardware provided. The remaining open hole in the center of the tether bracket is to be used to secure one end of the tether (locally supplied chain, cable, etc.). The other end of the tether is to be secured to an anchoring point in the building structure. Note: Length of tether must be shorter than the flexible conduit to make sure that during appliance movement, no stress is transmitted to the conduit.





Warning: Following installation, check to confirm that, when the appliance is moved to the limits of the tether in each direction, no stress is transmitted to the electrical conduit.

TEST RUN

The oven must be burned in to release any odours that might result from heating the new oven surfaces. Operate the oven at maximum temperature setting of 250°C (482°F) for 30 minutes. Smoke with an unplaesant odour will normally be given off during this burn-in period.

EXTRACTION OF THE ROTISSERIE

Although an extraction hood is not prescribed, it could be desired that a hood is placed over the rotisserie. The HR8+HR8 produces about 20 m3 (700 cf) water vapor. When placing the rotisserie under an extraction hood you have to consider the following guide lines:

- The minimum capacity of the extraction hood has to be 1700 m3/h (1000 cfm)
- The extraction hood has to extend minimum by 20 cm (8") on all sides of the rotisserie
- The extraction hood has to have a free hight, above the rotisserie, of a minimum of 30 cm (12")
- The rotisserie has to be accessible for service purposes

INSTRUCTIONS FOR OPERATORS

After installation of the rotisserie or warmer, the operator of the unit has to be instructed.
The instruction has to cover the following subjects:

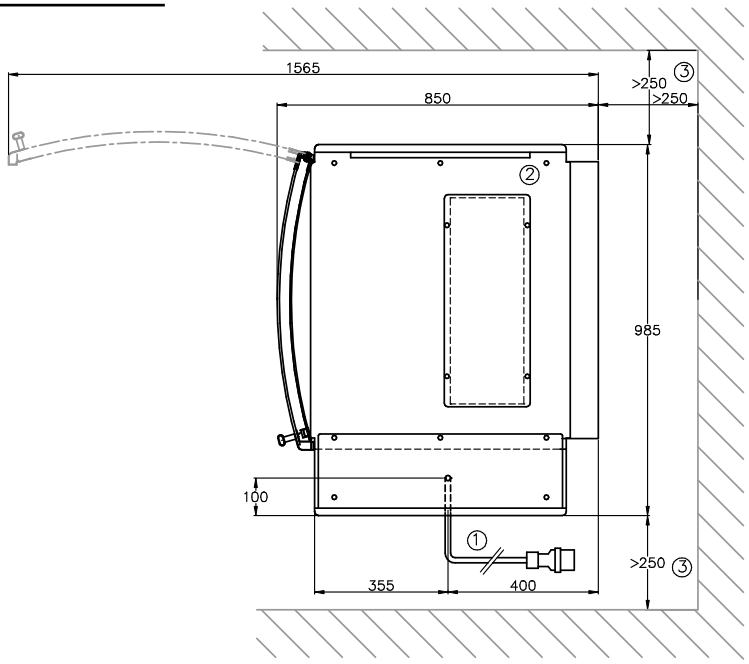
- Programming and options.
- Working of the unit.
- Free space of unit for cooling of drive motor and blowers.
- Run through the user manual.
- Refer to the storyboard, training guide and laminated sheet with pre-programmed programs (only for Wall-mart).
- Periodical maintenance:
  - o Cleaning of fan plate every month.
  - o Cleaning of fans on blower every month.
- How to react for information or service calls.

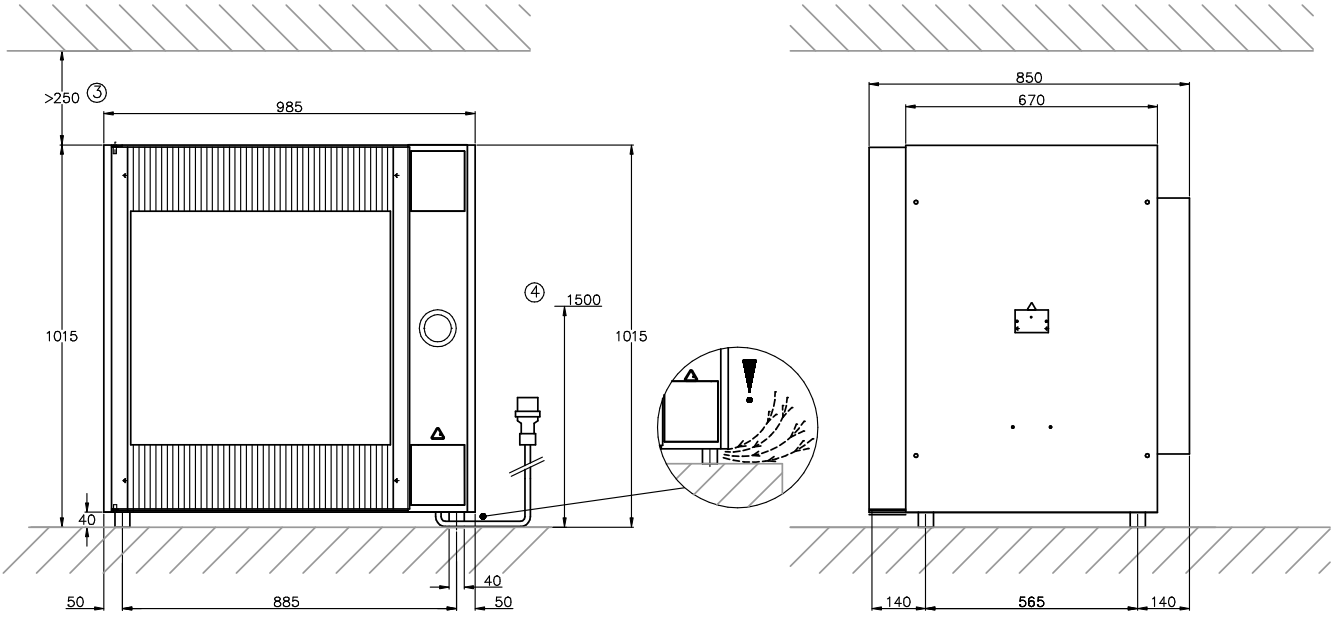
INSTALLATION DRAWINGS

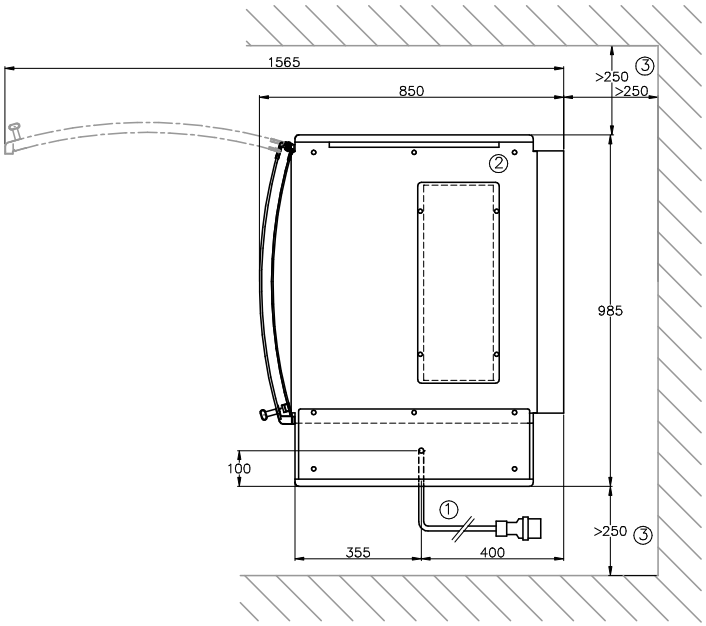
Description belonging to the lables on the drawings

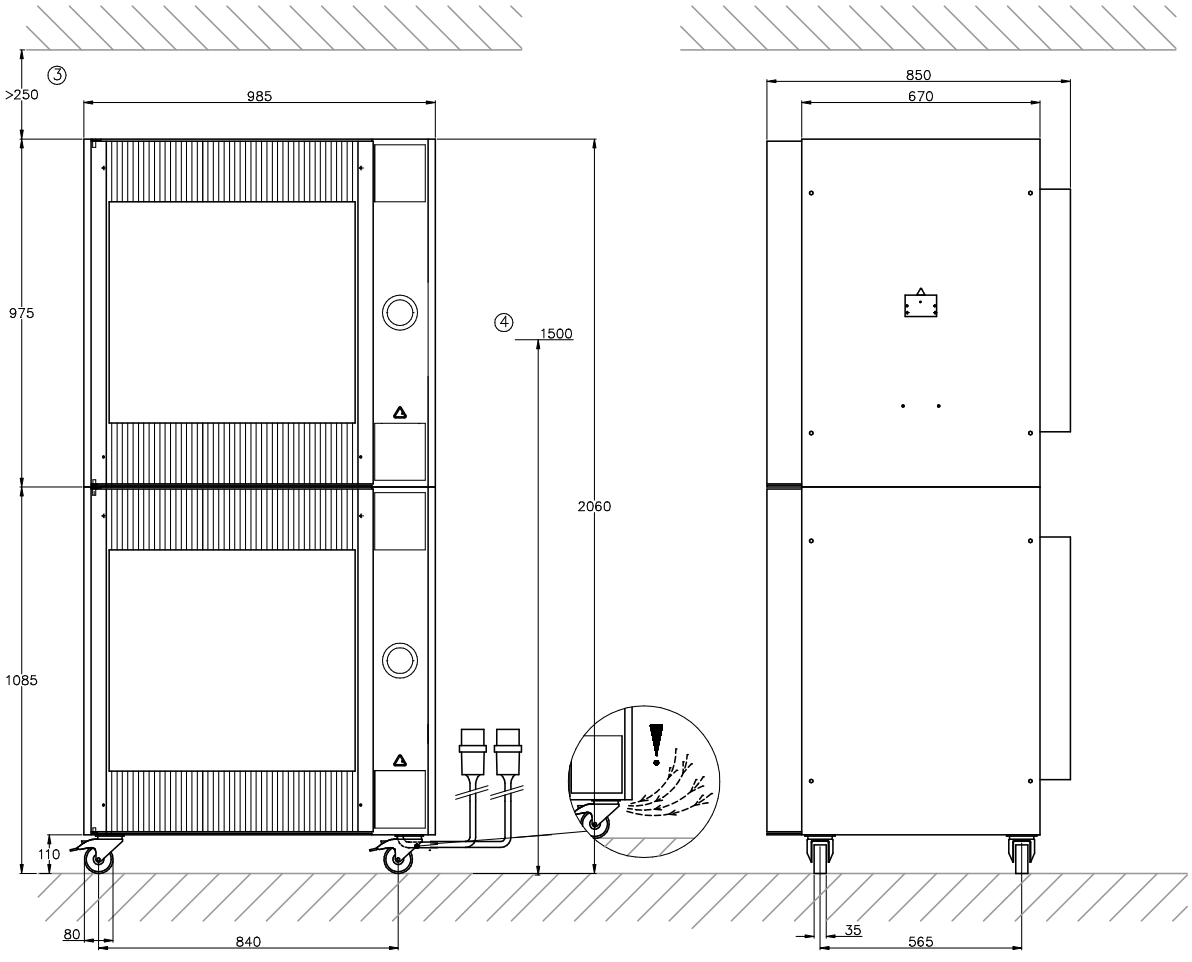
Label	Description
1	Power cable, length 1.8m (70")*
2	Exhaust opening
3	Space between a rotisserie and a wall or ceiling
4	Location for socket

*) length is measured from the point where the cables coms out of the unit

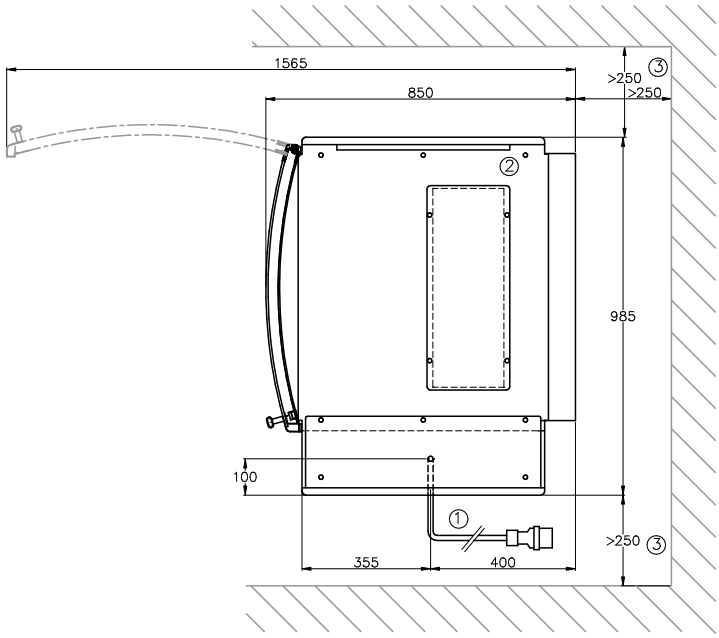


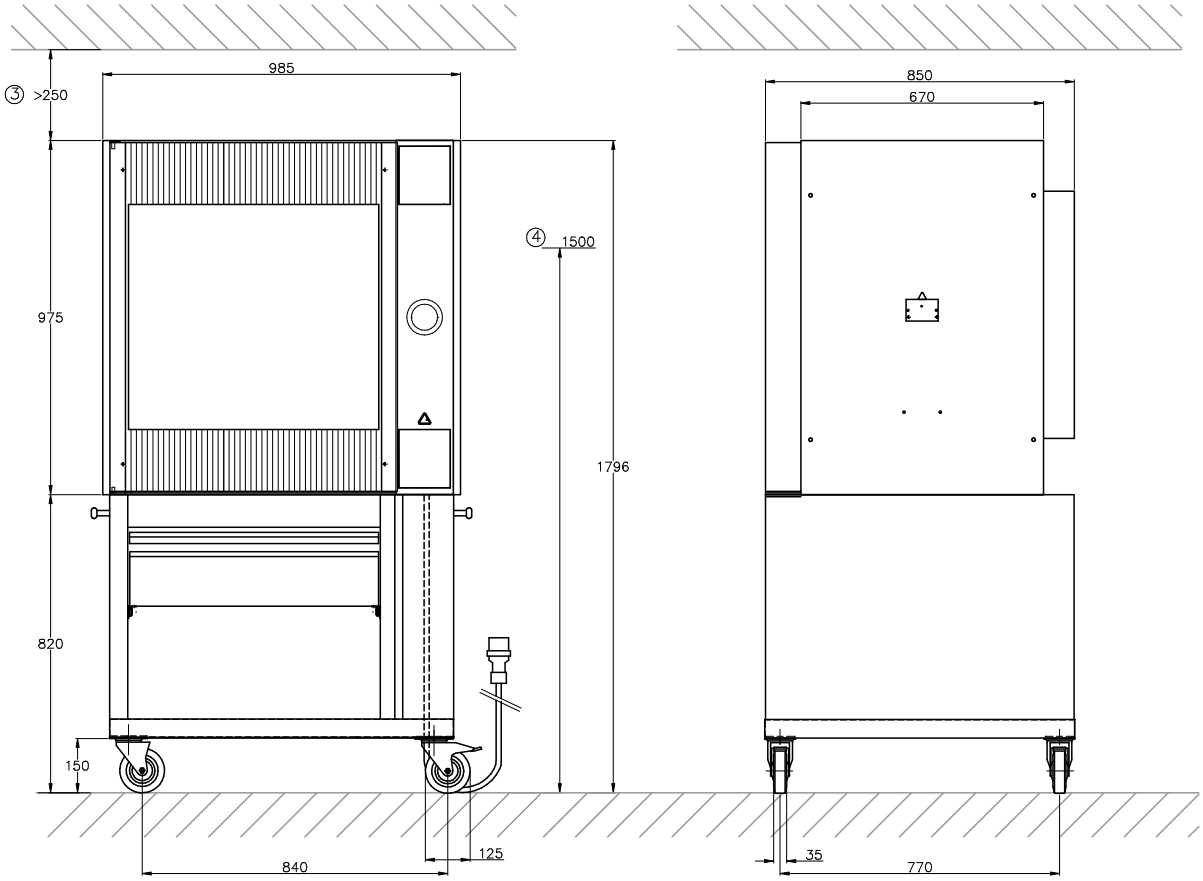




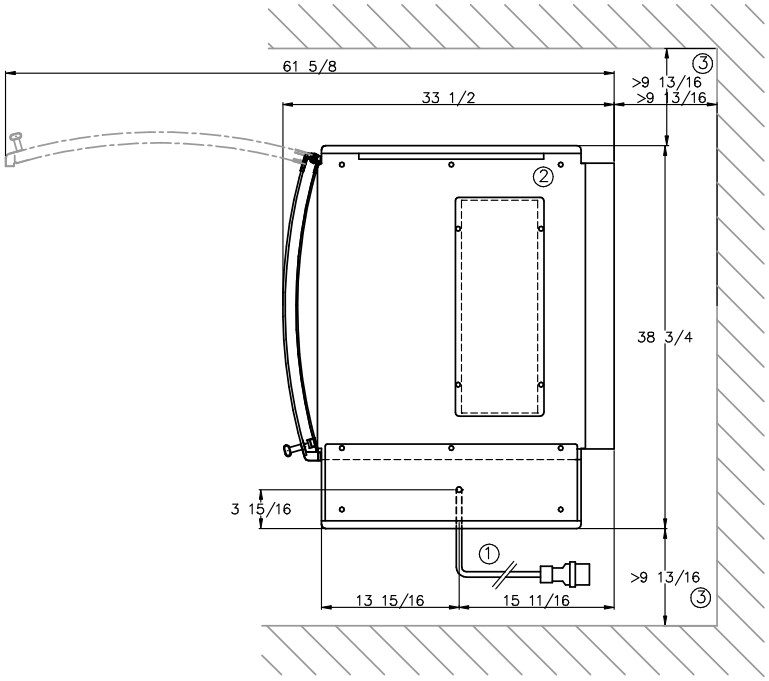


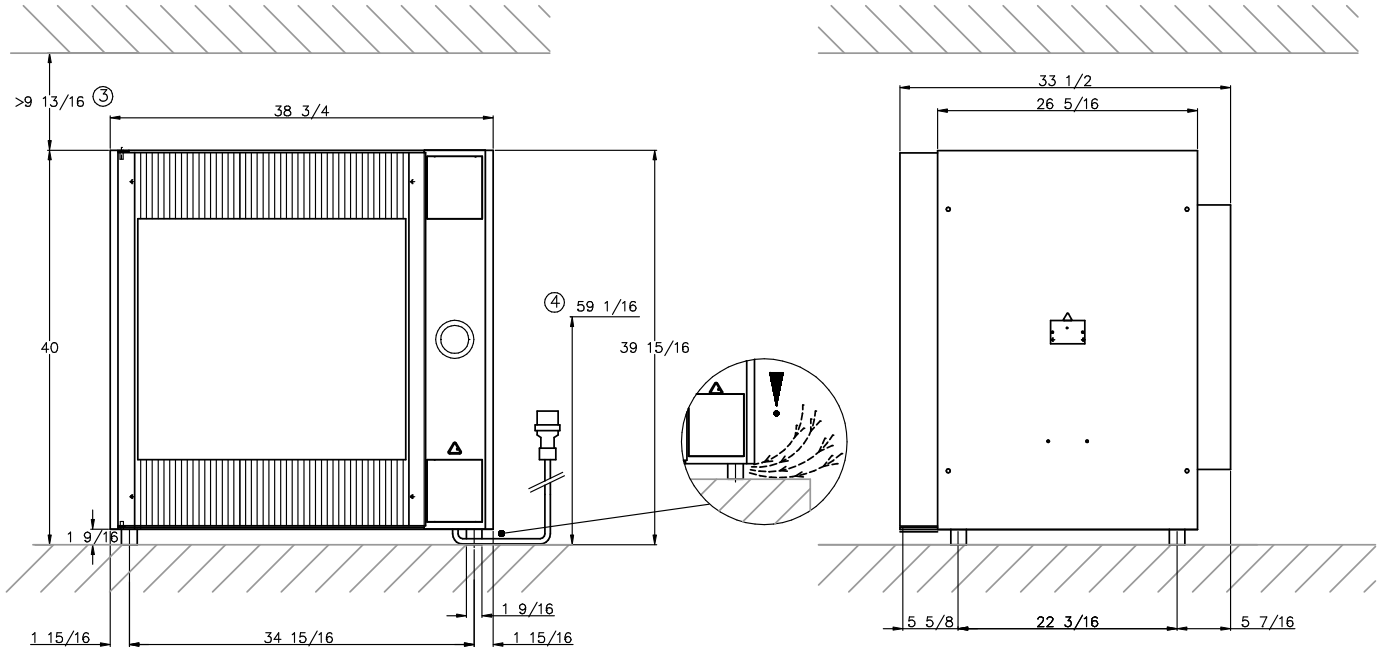
Placing and connecting the HR8+HR8 P Solid Back





Placing and connecting the HR8 P on base





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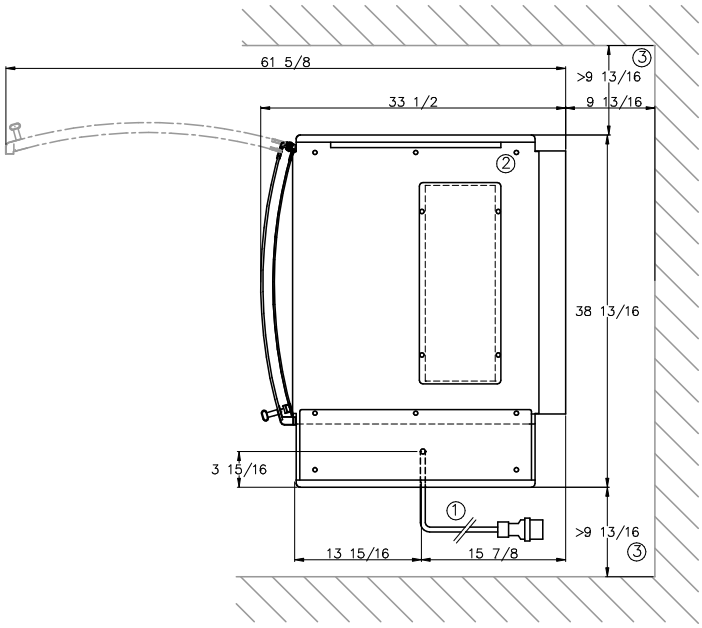
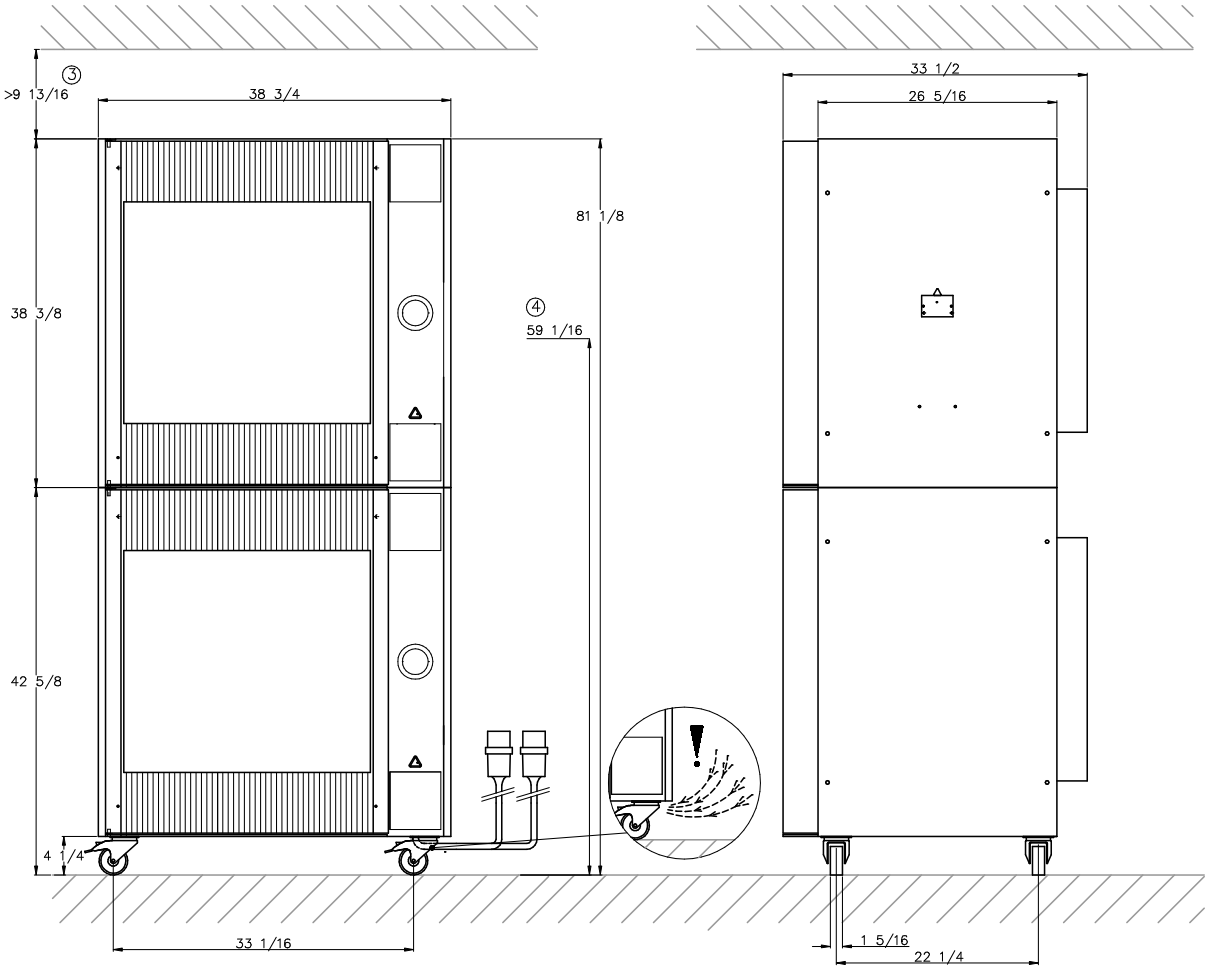
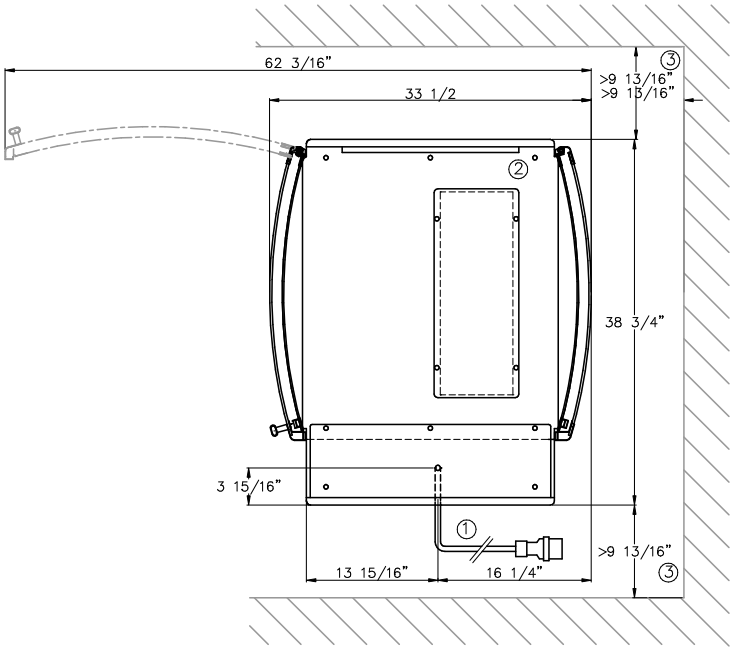
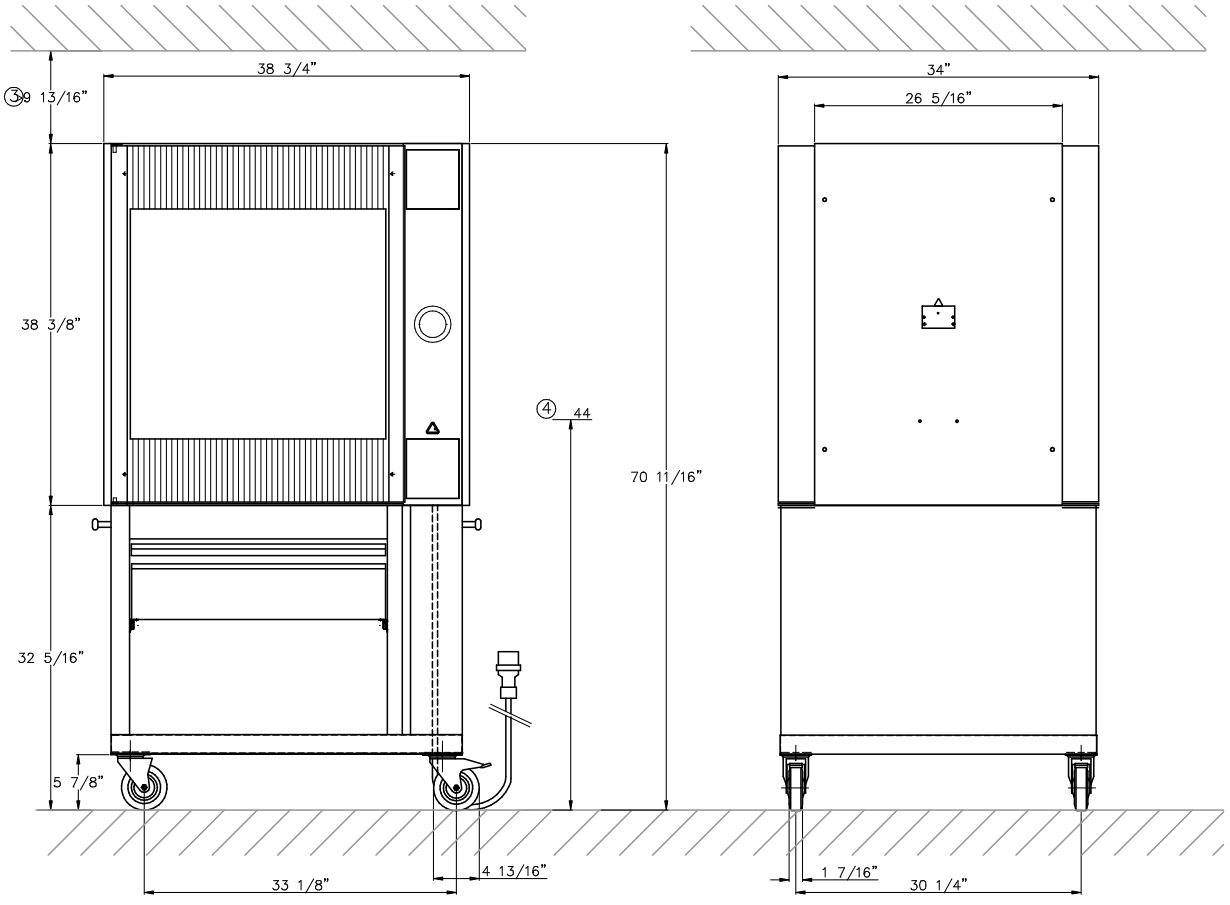




Placing and connecting the HR8+HR8 P Solid Back





Placing and connecting the HR8 P Solid Back on base

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